



DINNER

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Oysters

Ask your server for today's varieties of fresh oysters.
mignonette, SMITH hot sauce, horseradish, lemon **MP**

Snacks

hot & sticky nuts **8** / brown butter, sea salt & dill popcorn **6**
SMITH pickles **6** / chips & creamy onion dip **7**
zesty red lentil hummus & pita **8** / whiskey smoked mixed olives **6**

Steak Tartare

Canadian prime beef: grilled sourdough and seasonal garnish [3 or 6 oz] **14, 25**

Small Plates

Tuna: cured albacore, goma-ae, candied quinoa, chili aioli, avocado **15**
Meatballs: spiced veal and pork, roasted tomato, ciabatta, Grana Padano **12**
Smoked Goldeye croquette: smoked Goldeye, potato, sriracha mayo, pickled mango **14**
Pork belly: kimchi, basmati, pickled cucumber, hoisin **14**
Pounded cheese: creamy old cheddar, cider gastrique, chives, grilled sourdough **12**
Vegetarian quinoa sausage: Fort Garry beer mustard, SMITH sauerkraut **12**

Boards

Canadian cheese: [3 or 5] **23, 34**
SMITH crafted charcuterie: [3 or 5] **22, 33**
Mixed grill of house made sausage: [S or L] **25, 41**

[please notify your server of any allergies or dietary restrictions]



DINNER

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Soup / Salad

Today's soup 8

Wedge salad: cherry tomato, avocado, blue cheese, bacon, house made 1000 island 11

Kale salad: quinoa, apple, carrot, sunflower & sweet ginger dressing 11

Caesar salad: romaine, Grana Padano, creamy garlic anchovy dressing,
baked croutons 11

Beet salad: arugula, candied walnut, grapefruit, goat cheese,
sherry vinaigrette 12

SMITH Craft

[all entrées are served à la carte]

Pan fried pickerel: lemon butter sauce, caper, dill 24

Scallops & green curry: rice vermicelli, coconut,
green curry, veggies, ginger, basil 33

Catch of the day: MP

Buttermilk fried half chicken: ranch, SMITH Seasoning Salt 24

SMITH bangers: pile of house made bratwurst,
Fort Garry beer mustard and kraut 23

Grilled pork chop: SMITH seasoned, chimichurri 23

NY steak: garlic confit, SMITH seasoning salt [9 or 12 oz.] 29, 37

Beast of the day: MP

Lamb sirloin: chermoula, baba ghanoush 34

Lamb rack: cous cous, mint, peas, salsa verde [$\frac{1}{2}$ or full] 28, 47

Parmesan & herb gnocchi: garlic, lemon, roasted squash and sage 23

Quinoa tabouleh: tomato, cucumber, crispy chick pea,
charred romaine hearts, mint & parsley, feta cheese, lemon dressing 21

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The SMITH Burger

8 oz. of Canadian beef patty: maple bacon, special sauce, lettuce, cheese,
pickles, onions on a sesame seed bun, SMITH fries and house pickles 23

Sides

chive mashed potatoes 7 / garlic butter mushrooms 8

SMITH fries: truffle oil, asiago and thyme 8

broccolini: sweet & sour glaze, cashew 9 / beets: crème fraiche, pistachio, dill 9

mac-n-cheese: old cheddar, macaroni, bacon & blue cheese crumble 9

cauliflower: roasted and puréed 9 / kale with bacon & onion 7

winter squash and sweet potato gratin, rosemary, asiago 9

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